



STARTERS & ANTIPASTI

SOUPS

- Traditional fish soup €9.00
- Soup of the day €8.00
- Bouillabaisse €15.00

CALAMARI FRITTI

Deep fried calamari served with home-made tar-tar. €13.50

OCTOPUS IN GARLIC

Local octopus fried in garlic, cherry tomatoes, black olives & herbs. €14.00

NEONATI

Deep fried neonati with lime zest & parmesan served with chilli jam. €13.00

CRUDI & CARPACCIO

OYSTER X1 €5.00 OR X5 €20.00

Served on crushed ice & served with tobacco & lemon wedges on the side.

PRAWN (Sekonda) by piece €5.00

LANGUSTINE (Sekonda) by piece €5.00

TUNA & SWORDFISH

CARPACCIO DUO €14.00

Served with seasonal dressings.

SALMON GRAVLAX

Served with capers, onion & sour cream. €13.00

PLATTERS FOR 1 OR 2

SEAFOOD PLATTER FOR 1 €33 FOR 2 €65

Black mussels, vongole, razor clams, octopus in garlic, gamberi rossi & deep fried calamari.

MIXED FISH GRILL FOR 1 €30 FOR 2 €60

Seabass, swordfish, amberjack, Octopus & rossi Prawns.

POLPETTI GAMBERI ROSSI €14.00

Rossi prawns with potatoe, cauliflower & herbs served with garlic Alioli.

BEEF CROQUETTES €12.50

Pulled beef, smashed potato & smoked scamorza croquettes.

MUSSEL BOWL €15.00

Sicilian mussels steamed with garlic, marinara & fish broth.

FOCCACCIA BRUSCHETTA €12.00

FOCACCIA SALMON €15.00

Traditional bruschetta style or cream cheese salmon & caviar.

GRILLED CHEESE €11.00

Char grilled smoked scamorza topped with bacon & onion jam.

CRUDO PLATTER

SMALL €25

Tuna, swordfish, 1 red prawn, 1 langoustine.

MEDIUM €40

Tuna, swordfish, 4 red prawn, 2 langoustines, Salmon & 1 oyster.

LARGE €65

Tuna, swordfish, salmon, 6 red prawns, 2 langoustines, 2 oysters

All platters are served with our signature dressings & garnishes.

MEAT COMBO FOR 1 €35 FOR 2 €70

Grilled rib eye, pork belly, chicken breast & grilled sausages.

All platters are served with sides & sauces included.





PASTA & RISOTTO

HOME-MADE GNOCCHI €13.00

Served in pistachio & herb pesto, confit cherry tomato & burrata.

PACHERRI PULLED BEEF €15.00

Slow cooked beef shoulder tossed in Jus, truffle & parmesan.

STRINGOLI SALMONE €14.00

Fresh Pasta tossed with smoked salmon, cream & topped with caviar.

TORTELLACI RABBIT €17.00

Home made tortellaci stuffed with braised rabbit & finished in a classic brandy mushroom sauce.

RAVIOLI LOCAL PRAWN €19.00

Home made ravioli stuffed with rossi prawns and tossed in bisque, herbs & butter.

RISOTTO WILD MUSHROOMS €15.00

Canaroli rice with a mixed of fresh and dried mushrooms finished off with parmesan & butter.

RISOTTO SPINACH & CALAMARI €17.00

Canaroli rice with pureed spinach and topped with grilled calamari.

SPAGHETTI FRESH SEAFOOD €18.00

Fresh seafood pasta tossed in bisque, cherry tomatoes, garlic & herbs.

MAINS

BRAISED BEEF IN GUINNESS €19.00

8 hour slow cooked beef served on mash

QAJJENZA CHICKEN €19.00

Pan seared chicken breast , served on mash with mushroom sauce

FRESH URUGUAYIAN RIB-EYE 350G €27 OR 500G €38

GRILLED TO YOUR LIKING

Extra Pepper, Mushroom or gorgonzola sauce

HERB CRUSTED SALMON €20.00

Pistachio & herb crusted oven baked salmon

OCTOPUS STEW €24.00

Traditional style octopus stew with marrow fat peas

LOCAL RABBIT €19.00

Pan fried local rabbit in garlic served on mash & garlic gravy

SEABASS PARMEGIANA €24.00

Baked seabass fillets topped with tomato sauce & provolone

All mains are served with sides & sauces.

